

Vintage
2024



Falanghina

Lost Slough Vineyard, Clarksburg

AROMA

coriander seed, night blooming jasmine, petrichor

FLAVOR

preserved mandarins, honeydew rind, rock salt

FOOD PAIRINGS

steamed mussels, grilled cheese sandos, chicken tikka masala

VINIFICATION

1.18 T of rare Falanghina was hand-harvested on Sept 7th. Fruit was 100% destemmed and cold soaked for 4-days. Left on the skins for its 13-day wild yeast ferment. Once daily pumpovers performed + some punchdowns in final days. Amber wine pressed off the skins and racked to neutral puncheons for 5-months of aging. Bottled unfinned/unfiltered.

SITE

The Lost Slough Vineyard in Yolo County sits in the heart of the Clarksburg AVA. It is planted below sea level (!) on the black peat soils of the California Delta, to the east of the San Francisco Bay. An advanced levee system here holds back the vast tidal river waters. This interior zone sees hot days and cold nights which quickly ripens the fruit and invites earlier harvest dates. The vineyard is under the direction of Steve Matthiasson who is farming it with no herbicides or pesticides.

NOTES

This aptly named vineyard requires a bit of fortitude to get there. On a recent trip, we crossed four bridges, took a ferry across the Sacramento River, and had to drive along miles of narrow levy roads deep into the Delta. The Delta is a vast landscape of old California farming operations and small historic river towns. Grower Celia McCormack is 3rd generation on what they call the McCormack Track. The track is surrounded by water on three sides and is cooled down 30-40° by evening breezes. It sits below sea level on rich, fertile flood plain soils called Egbert. The key to farming out here in District 17 (a warm zone) is leaning into the vine's tendency toward vigor. These Italian varieties are well suited for Global Warming, drought-tolerant, heat-resistant, and maintaining high acidity. This one barrel lot of Falanghina was an experiment in the cellar. We wanted to play around with orange wine. I don't think we got all the way to 'orange' because we liked what we were smelling/tasting too much at the 'amber stage' and pulled it off the skins. The resulting wine has texture, and is an aromatic powerhouse, but is still fresh enough to crush a couple glasses.

DETAILS

Vineyard
Lost Slough Vineyard

Appellation
Clarksburg

County
Yolo

Winemaker
Drew Huffine

Production
107 cases

Anticipated maturity
2025-2028

Harvest dates
9/7/24

Bottling dates
3/10/2025

Yield
4 T/acre

Clones
Unknown

Alcohol
11.6%

pH
3.62

Brix
20.5°

Total acidity
5.6 g/l

Residual sugar
0.1 g/l